

Cocktails, Cuisine and Country

MENU



Canapes on the Lawn

Pumpkin tartlet, smoked fromage blanc, candied pepitas
Sweetwater Cray's yabby roll, green garlic emulsion
Charcuterie made from Tommerup's pork, Blume crumpet

To Start

Warmed local olives
Blume sourdough made with Harry's Paddock wheat and treacle butter

Mains

Valley Pride Chiogga beets, Tommerup's crème fraiche
BBQ Sugarloaf cabbage, savoury yeast, chicken skin
Local greens, sourdough pangrattato, black garlic

Cooked over the woodfire

Sweetwater Grassfed Wagyu
Heritage Poultry Pasture-Raised Chicken

Dessert

Towri yoghurt ganache, quince,
honeycomb, ginger granita



**'Cocktails, Cuisine and Country' is deliciously
presented as part of the 2026 Scenic Rim Eat Local Month.**

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SCENIC RIM
EAT LOCAL
MONTH
JUNE 2026

DRINKS MENU

On Arrival

Blood Orange + Thyme Margarita

Cauldron Blanco Agave Spirit, blood orange, agave, lemon & thyme

On the Lawn

Hibiscus Sour

Cauldron Sunset Gin, orange bitters, aquafaba, lemon & Vanbery Jam Co. rosella syrup

Farmhouse Bramble

Beenleigh Light Rum, local mulberries, Bunburra honey, plum & lemon

Punchbowls at the Table

Tamborine Mountain Distillery Lilly Pilly Gin, Aperol, pink grapefruit soda, passionfruit + lemon

With Dessert

Espresso Cocktail

Summerland Camels Milk & Honey Vodka, Tamborine Mountain Distillery Wattle Toffee Liqueur, espressocello + fresh espresso

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